HOUSE OF TOWNEND

Barolo DOCG Cerviano Merli, Mario Giribaldi

Usual Price	£40.49
Discount Price (inc. VAT)	£36.00
Code	BARO105

The Cerviano Merli cru, a natural continuation of the better-known Ravera, stands out for its innate elegance, soft tannins and pleasantness, as well as longevity.

Tasting Notes:

Ruby red with garnet reflections in colour. Ripe red fruit accompanied by balsamic notes and a hint of tobacco. On tasting, the wine is elegant but intense, good mouthfeel and a harmony of sweet and bitter notes. Integrated tannins and a touch of liquorice on the end.

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Specification	
Vinification	The berries for this 2016 Giribaldi Barolo Cerviano Merli come from a parcel of the winery in the municipality of Novello. In the upper part of this plot there is the area of Cerviano, in the lower part the area of Merli. Cerviano has the shape of an amphitheatre which offers a shelter. Merli lies on an even ridge culminating in a rounded crest. This plot benefits from a southern exposure and is located at 320-450 meters above sea level. The manual harvest takes place at the end of October and the subsequent fermentation takes place over a period of almost a month in stainless steel fermentation tanks. This is done at a constant temperature of 30ºC and when fermentation is complete, the wine is again left to rest in steel tanks for two months. Finally, the aging takes place in large oak barrels. The wine is then stored in the bottle in underground cellars at a constant temperature of 16ºC before being sold.
ABV	14.5%
Size	75cl
Drinking Window	Drink now through to 2026
Country	Italy
Region	Piedmont
Area	Barolo
Type	Red Wine
Grapes	Nebbiolo
Genres	Fine Wine, Organic
Vintage	2015
Body	Hearty, rustic and full flavoured
Producer	Azienda Agricola Mario Giribaldi
Producer Overview	The Giribaldi Winery which started in the 20th Century exports 70% of its production all over the world.
Closure Type	Cork
Food Matches	A very good accompaniment to roasted red meat, game and mature cheeses